

# bonvenu

## appetizers

Escargot with a caramelized shallot and summer pepper brunoise and lemon \$11

Thai Chili Shrimp Cocktail with house-made crackers \$11

Elvis Presley Ham and Eggs - grilled Smithfield ham, fried egg and watermelon crudo \$8

Chilled Jumbo Lump Crab Dip with roasted Amelia sweet corn and tarragon crème fraiche \$12

Fried Oysters Rockefeller over smoked bacon creamed spinach with lemon butter sauce \$11

Bruschetta of wild mushrooms and gruyere cheese with cherry tomato relish \$8

PEI Mussels steamed in a lemon tarragon fumet over grilled flatbread \$11

Chicken Fried Calamari with remoulade and marinara \$9

## salads / soups

Grilled Hearts of Romaine with cherry tomatoes and feta cheese, with lemon and roasted garlic vinaigrette \$8

Spinach Salad topped with Tasso ham, crumbled gorgonzola, candied walnuts and Hanover tomatoes in a strawberry vinaigrette \$10

Mixed Greens with Georgia peach, cucumber, cashews and shaved parmesan in a sweet onion vinaigrette \$8

Soup of the Day \$4/cup \$6/bowl

\* these items may contain undercooked meats depending on requested temperature / Consuming raw or undercooked food may increase risk of food-borne illness  
18% gratuity may be added to parties of 6 or more / No separate checks for parties of 8 or more

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## entrees

Shrimp and Smithfield Ham Vermicelli tossed with tomato, haricot-verts and Bermuda onion in chardonnay cream \$20

Vegetarian Lasagna w/ layers of pasta, fresh vegetables, ricotta, mozzarella, marinara & fresh grated parmesan \$17

Grilled Pork Chop finished with Georgia peach brulee demi-glace, served with roasted red potatoes and haricot-verts \$21

Seared Sea Scallops topped with roasted red pepper pesto, with Amelia sweet corn grits and grilled summer squash \$24

\* Filet Mignon basted with bourbon glaze and topped with melted gorgonzola, served with sweet corn grits and asparagus \$28

Jumbo Lump Crab Cakes with white cheddar grits and cherry tomato relish, served with remoulade \$24

Pan Roasted Chicken over roasted summer vegetables and new potatoes, finished with rosemary pan sauce \$18

Mushroom Ravioli over wilted spinach with a sweet vermouth tomato cream sauce \$17

\* Roasted Rack of Lamb with grilled Yukon potatoes and roasted asparagus, with a bourbon jus \$29

Catch of the Day - market price

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